

This listing of claims will replace all prior versions, and listing of claims in the application:

Listing of claims:

Claim 1 (currently amended) A ~~coffee~~ beverage base ~~being that is~~ substantially non-alcoholic and comprising a fermented coffee component comprising coffee aroma, which fermented coffee component, has a modulated coffee aroma with fruity and/or floral notes due to the fermentation of the coffee aroma.

Claim 2 (currently amended) A beverage base according to claim 1, wherein the coffee component ~~are~~ is selected from the group consisting of coffee extract, coffee aroma, and coffee extract from which a portion of coffee aroma has been removed.

Claim 3 (currently amended) A beverage base according to claim 2, wherein the coffee aroma is a distillate of coffee aroma selected from the group consisting of coffee grounds ~~or from~~ and coffee extracts.

Claim 4 (currently amended) A beverage base according to ~~any of the preceding claims~~ claim 1, which comprises at least 0.2 % coffee solids by weight of the beverage base.

Claim 5 (currently amended) A beverage base according to ~~any of the preceding claims~~ claim 1, which comprises between 0.01% and 2% coffee aroma by weight of coffee solids in the beverage base.

Claim 6 (currently amended) A beverage base according to ~~any of the preceding claims~~ claim 1 wherein the beverage base is fermented.

Claim 7 (currently amended) A beverage base according to claim ~~7~~ 1, wherein the beverage does not have an increased level of acetic acid resulting from fermentation.

Claim 8 (currently amended) A beverage base according to ~~any of the preceding claims~~ claim 1, the beverage base comprises an artificial fermented coffee aroma component.

Claim 9 (currently amended) A beverage base according to ~~any of the preceding claims~~
~~claim 1, the beverage base comprising an a~~ coffee aroma having a being characterised by its ratio
of 2-and 3-methylbutanol over 2-and 3-methylbutanal being more of greater than 1.

Claim 10 (currently amended) A beverage base according to ~~any of the preceding~~
~~claims claim 1, the beverage base comprising an a~~ coffee aroma being characterised by its having
a ratio of thioacetates over thiols being more of greater than 0.5.

Claim 11 (currently amended) A beverage base according to ~~any of the preceding~~
~~claims claim 1~~ having foam properties sufficient to allow cause foam to be created on the upper
surface of the beverage when prepared.

Claim 12 (currently amended) A beverage base according to ~~any of the preceding~~
~~claims claim 1~~, wherein the beverage base is a concentrate selected from the group consisting of
a liquid beverage concentrate or and a soluble beverage concentrate.

Claim 13 (currently amended) A ready-to-drink beverage ~~comprising a beverage~~
~~base that is substantially non-alcoholic and comprising a fermented coffee component~~
comprising coffee aroma, which fermented coffee component, has a modulated coffee aroma
with fruity and/or floral notes due to the fermentation of the coffee aroma according to any of the
~~claims 1 to 12.~~

Claim 14 (currently amended) A process for providing a coffee beverage base, ~~the~~
~~process comprising~~

providing a coffee component comprising coffee aroma,

providing a micro-organism with an ability to ferment,

inoculating the coffee component with the micro-organism, and

subjecting the incubated coffee component to fermentation at a temperature below 22°C
to generate a fermented coffee component that has a fruity and/or floral note due the

fermentation of the coffee aroma, while controlling the fermentation conditions to substantially prevent the generation of alcohol and provide a substantially non-alcoholic coffee beverage base.

Claim 15 (original) A process according to claim 14, comprising supplementing the coffee component with carbohydrate effective to enhance the fermentation process.

Claim 16 (currently amended) A process according to ~~any of claims~~ claim 14 ~~or 15~~, wherein the fermentation temperature is between 5 and 22°C, ~~preferably from 8 to 22°C~~.

Claim 17 (currently amended) A process according to ~~any of claims~~ claim 14 ~~to 16~~, wherein the time of the fermentation is from 4 to 8 hours, ~~preferably from 4 to 6 hours~~.

Claim 18 (currently amended) A fermented coffee aroma having fruity and/or floral notes due to the fermentation of the coffee aroma, wherein the aroma having a ~~is characterised by its ratio of 2-and 3-methylbutanol over 2-and 3-methylbutanal being more of~~ greater than 1.

Claim 19 (currently amended) A fermented coffee aroma according to claim 18, wherein the coffee has a ratio of thioacetates over thiols ~~being more of~~ greater than 0.5.

Claim 20 (new) A process according to claim 14, wherein the fermentation temperature is between 8 to 22°C.

Claim 21 (new) A process according to claim 14, wherein the time of the fermentation is from 4 to 6 hours.